

Celebrating the Life of
Cherin Quittschreiber

Cherin R. “Cheri” Quittschreiber, 73, Detroit Lakes, MN, died Tuesday, January 29 at Essentia-St. Mary’s Hospital.

Cherin Rae Quittschreiber was born November 13, 1945 in Kentfield, CA to Crawford and Bette Rae (Christensen) Rogers. She was raised and educated in Kentfield. Cheri was united in marriage to Paul Mirous, July 9, 1966 in Van Nuys, CA. They lived in California until moving to Las Vegas, NV. They later divorced. Cheri was united in marriage to Harold Quittschreiber, August 23, 1992, in Las Vegas. She worked as a realtor and as a convention planner in the Las Vegas area. Harold died in 2001 and she moved to Detroit Lakes, MN in 2016.

Cheri enjoyed time with her grand and great grandchildren, hosting block parties, cooking, canning, taking care of stray animals and gardening.

Survivors include her children: Danielle (Donte Greene) Mirous of Detroit Lakes, MN, Monique “Nikki” Mirous in Alaska, LeAnne Mills of Fuquay Varina, NC, Steve (Terri) Quittschreiber of Frazee, MN, Jeff Quittschreiber in Alaska, Grandchildren, Cody & Austin Mirous, Jeremy (Kim) Quittschreiber, several step grandchildren, Great Grandchildren, Demetrius and Athena Quittschreiber and several step great-grandchildren.



*Once upon a time
an angel held my hand.
She wiped away my tears
and helped me understand.
Our time on earth is brief;
there are lessons to be learned.
Each precious day God gives us,
another page is turned.*



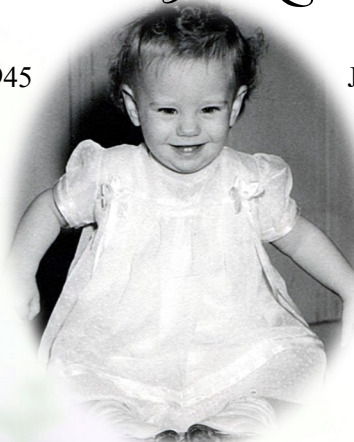
Celebrating
Cherin Rae Rogers Quittschreiber

Born
November 13, 1945

~
Kentfield
California

Died
January 29, 2019

~
Detroit Lakes
Minnesota



A Celebration of Life

Saturday, February 9, 2019 - 1:00 - 3:00 P.M.

Steve & Terri Quittschreiber Home

12560 Carow Circle

Frazee, Minnesota 56544

Spring Interment

Cheri will be interred in the

Sacred Heart Cemetery in Frazee, Minnesota



*They say when God closes one door
Another opens and life is a door as is death,
And Harold loved Cherin
with his every breath,
So, when God called Cherin home,
Harold opened that door.
And together in heaven they are forevermore.
No more pain, young and free,
Watching over Dani, Austin and Cody.*



Cheri's Wisdom

C'mon it's "Scotch" O'clock!

It's important to always remember,
no matter how difficult it is...try to
put yourself in the other person's
shoes.

The quieter you become...the more
you will hear.

Red on the head...fire in the bed.

Loose lips...sink ships.

The secret to a successful lemonade
stand is vodka.

You will find sympathy between Shit
and Syphilis in the dictionary.

Boobies are user friendly.

Honey, I may be old...but I ain't
dead down there!

Jesus loves you...everyone else thinks
you're an asshole!

Block party going on ~ Everyone
welcome!



Cheri's Woo-Hoo Recipe

**44 graham crackers
1 cup unsalted butter, cubed
1 cup packed brown sugar
2 Tbsp, maple syrup
½ cup chopped pecans
½ cup chopped walnuts
1/3 cup finely chopped almonds
¼ tsp maple flavoring**

Place crackers in a single layer in a parchment paper-lined 15 in. x 10 in. x 1 in. baking pan. Set aside.

In a small heavy sauce pan, melt butter over medium heat. Stir in brown sugar and syrup. Bring to a boil; cook and stir for 3-4 minutes or until sugar is dissolved. Stir in remaining ingredients. Spread evenly over crackers.

Bake at 350 degrees for 10-12 minutes or until tops appear dry. Cool completely on a wire rack. Break into pieces. Store in an airtight container. Yield: 44 crisps.

**Nutrition Facts: 1 crisp equals 104 calories, 8 g fat (3 g saturated fat), 11 mg cholesterol, 47 mg sodium, 9 g carbohydrate, trace fiber, 1 g protein.
Diabetic Exchanges: 1 fat, ½ starch.**

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